



STRATER HOTEL
Durango's Historic Landmark Hotel

HISTORIC HOTELS
of AMERICA
National Trust for Historic Preservation

The Strater supports and sources from local family-owned farms and ranches including: Mountain Roots Farm, Winding Farm, Fields to Plate Produce, Farmer Bob, Durango Family Farm, Adobe Milling Co., Bow & Arrow Brands, Potatoes from the San Luis Valley, Colorado Red Bird Farms Chicken.



Appetizers and Small Plates

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| Calamari | \$7.95 |
| Buttermilk-dipped and cornmeal-dusted, then delicately fried. Served with marinara. | |
| Adult Candy | \$8.95 |
| Gorgonzola stuffed dates wrapped with house-cured bacon, and local honey drizzle. | |
| Spinach & Artichoke Dip | \$8.95 |
| Creamy spinach and artichoke dip served warm and topped with toasted parmesan cheese. Served with Bread Bakery baguette and corn tortilla chips. | |
| Bread Basket | \$3.95 |
| Bread Bakery baguette served with butter and our famous kalamata dip. | |

Pork Sausage Fritters With A Grilled Pineapple Salsa	\$8.75
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House ground local pork hand made into little meat balls, beer battered and then fried, served with grilled pineapple salsa.

Wine Taster's Platter	2 People \$9.95
	4 People \$15.95

Charcuterie meats, cheeses, fresh fruits and house-made jam, with Bread Bakery baguette.

Salads

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| Field Greens | \$8.50 |
| Fresh organic field greens served with fresh strawberries, candied walnuts, fresh snap peas, local goat cheese and a maple balsamic dressing. | |
| Smoke House Bacon Wedge Salad | \$10.50 |
| Crispy baby iceberg with house cured bacon, blue cheese crumbles, fresh cucumber and house-made blue cheese dressing. | |
| Caesar Salad | \$9.95 |
| Lightly grilled hearts of artisan romaine, parmesan cheese, fresh-baked garlic herbed croutons. Add grilled chicken breast for an additional \$5 or grilled salmon for an additional \$7. | |

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Ask about gluten free options and tell us of any food allergies.

Entrées

Local Bee Pollen Crusted Sea scallops **\$28.50**

Sweet bee pollen crusted scallop seared in butter served with saffron risotto and grilled asparagus.

Colorado Camp-Fire Trout **\$22.50**

Pan seared local trout with a garlic lemon and fresh herb rub. Served with roasted herb potatoes, fresh asparagus and brown butter white wine sauce.

Meat Loaf **\$16.95**

Ground beef and seasonings, bacon-wrapped and served with your choice of marinara or brown gravy. Served with mashed potatoes and seasonal vegetables.

Pepper Steak Herbert **\$29.95**

A 30-year award winning Strater exclusive. Black peppered beef tenderloin, with a brandied Major Grey chutney — served with mashed potatoes and seasonal vegetables.

Petite Filet Mignon **\$26.50**

4.5 ounce tenderloin filet in a red wine demi-glaze, served with mashed potatoes and seasonal vegetables.

Buffalo Hanger Steak **\$24.95**

Tender, select-cut buffalo steak in a sweet orange demi-glaze, pan seared. Served with mashed potatoes and seasonal vegetables.

Roasted Half Chicken **\$22.50**

Roasted half chicken in herbed chicken au jus. Served with mashed potatoes and seasonal vegetables.

Korean Barbeque Salmon **\$16.95**

6 oz. grilled salmon with a ginger and garlic soy glaze. Served atop Asian slaw.

Shrimp Scampi **\$19.95**

Gulf shrimp served over angel hair pasta in a garlic, herb white wine butter sauce. Freshly grated parmesan cheese.

Stuffed Pork Chop **\$24.75**

Local pork chop stuffed with boudin sausage and topped with grilled pineapple salsa. Served with mashed potatoes and seasonal vegetables.

Chili Colorado Ribeye **\$29.95**

Grilled ribeye steak topped with Chef's own traditional Red Ancho and Pasilla Chili Sauce. Served with mashed potatoes and seasonal vegetables.

Korean Braised BBQ Short Ribs **\$18.95**

Short ribs grilled with a sesame and garlic soy glaze, braised and slow cooked, garnished with sesame and green onion. Served with mashed potatoes and sautéed seasonal vegetables or Asian slaw.

Southwest Corn-Husked Salmon Fillet **\$23.50**

Fillet of Salmon baked in a corn husk with a tomato and pine nut salsa served with mashed potatoes and seasonal vegetables.

Strater Burger **\$17.95**

We start with beef from local ranches, tell us how you'd like your dream burger and we'll make it! **Your choice of:** Mushrooms, Green Chiles, Bacon, Asparagus, Apples, Ginger Soy Sauce, Pineapple Salsa, Horseradish, Grilled Onions. **Cheese options:** Gorgonzola, Cheddar, Pepper jack, American, Swiss.

— PRIME RIB NIGHTS —

**WEDNESDAY AND
THURSDAY ONLY!**

**10oz \$24.95
14oz \$29.95**

Served with twice-baked
potato, horseradish
cream au jus.

Desserts

Avalanche **\$8.50**

Chocolate brownie, chocolate ice cream, whipped cream, chocolate sauce, white chocolate mousse, white and dark chocolate lattice.

Classic Crème Brulee **\$6.95**

Chocolate Tres Leches **\$7.95**

Three different milks soaked into a house-made chocolate cake.

Banana Split **\$7.95**

House-made ice cream – vanilla, chocolate, strawberry, caramelized banana, roasted peanuts, chocolate sauce, fresh strawberries, whipped cream.

Bananas Foster **\$8.95**

From the kitchen — caramelized banana — hot buttered rum sauce, served over vanilla ice cream with a touch of cinnamon and orange.

Key Lime Pie **\$7.95**

Like sunny Florida came to Colorado.

Mia's Chocolate Espresso Mousse with Raspberry Sorbet **\$7.95**

Chocolate espresso mouse, chocolate shavings, whipped cream and raspberry sorbet. Inspired by Mia Macon.